

Lunch Menu



Starters

- Toasted Viennese Bread with Garlic-Parsley Butter ① ③ ⑦ 6,00€
- Cévennes Dry Sausage / Lemon Zest Butter ⑦ 9,00€
- Burrata (120g) / Chilled Zucchini & Basil Gazpacho / Grilled Mild Chorizo ⑦ 12,00€
- Roasted Cherry Tomatoes (served cold) / Lemon Whipped Cream / Toasted Buckwheat ⑦ 9,00€
- Fresh Goat Cheese (200g) / Amarena Cherries / Chives / Croutons ① ⑦ 10,00€
- Salmon Ceviche (130g) / Pickled Cucumber / Mint / Coconut Milk ④ 14,00€
- Baby Romaine Salad / Sun-Dried Tomato Vinaigrette ⑩ 5,00€
- Homemade Salt Cod Brandade with Preserved Lemon / Focaccia ① ④ 12,00€

Main courses with your choice of side

- Garlic-Parsley Marinated Squid Strips ⑭ 19,00€
- Crispy Breaded French Chicken Escalope (200g) / Piperade (Basque-style Pepper Stew) ① ③ ⑭ 20,00€
- Charolais Beef Tartare (180g) / Soy Sauce / Arugula / Capers / Hazelnuts ① ⑥ ⑧ 21,00€
- Slow-Cooked French Pork with Green Olives (200g) / 8-Hour Confit ① ⑦ ⑫ 20,00€

Sides of your choice

- Our Signature Pasta Risotto (Fregola Sarda) / Parmesan / Gremolata Sauce ① ⑦ ⑫
- Oven-Roasted Zucchini / Eggplant Caviar
- Hand-Cut Fresh Fries
- Camargue Long-Grain Rice (Canavere), Pilaf Style / Rice Vinegar / Toasted Peanut ⑤

Additional side +6,00€



• *Chef's special suggestion*

Price varies

Allergens

①
Gluten

②
Sea Food

③
Eggs

④
fish

⑤
Peanuts

⑥
Soy

⑦
Milk

To share for 2 people



- Whole Octopus / Gremolata Sauce / Parmesan Fregola Sarda Pasta Risotto **64,00€**
① ⑦ ⑫ ⑭
- Herb-Crusted Rib of Beef (1kg) / Homemade Mayonnaise / Fresh Fries **77,00€**
③ ⑩



Desserts

- Greek Yogurt Mousse / Roasted Apricots / Apricot Sorbet / Homemade Granola **10,00€**
⑦ ⑧
- Red Berry Pavlova / Thyme Meringue **10,00€**
③
- The Chocolate : Brownie / Caramel / Ice Cream **11,00€**
① ③ ⑦
- Questel Gourmand (with coffee or tea) **10,00€**
① ③ ⑦ ⑧

To share : The famous Red Berry Pavlova / Thyme Meringue **18,00€**

③



Kids' Menu

- Breaded Chicken Escalope / Fresh Fries / 2 Scoops of Ice Cream / 1 Flavored Syrup **14,00€**

